



## BANQUET MENU

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555 Main Street • Deadwood, SD • [TinLizzie.com](http://TinLizzie.com)



## A LA CARTE BEVERAGES

- |                                  |                        |  |                        |
|----------------------------------|------------------------|--|------------------------|
| • Starbucks Regular Coffee       | <b>\$35</b> PER GALLON | • Assorted Sodas — <i>Pepsi Products</i> | <b>\$3</b> PER CAN     |
| • Starbucks Decaffeinated Coffee | <b>\$35</b> PER GALLON | • Red Bull Energy Drinks                 | <b>\$5</b> PER CAN     |
| • Regular and Herbal Hot Teas    | <b>\$2</b> PER PACKET  | • Bottled Water                          | <b>\$3</b> PER BOTTLE  |
| • Assorted Fruit Juices          | <b>\$3</b> PER BOTTLE  | • Iced Tea, Lemonade or Fruit Punch      | <b>\$25</b> PER GALLON |

## BREAKFAST BUFFETS

Add A La Carte Beverage Service to any breakfast buffet.

### Continental \$12 PER PERSON

- Assorted Pastries
- Assorted Muffins & Baked Bread
- Assorted Jellies & Butter
- Sliced Fresh Seasonal Fruit with Dip

### Eye Opener \$15 PER PERSON

- Scrambled Eggs
- Choice of Crisp Bacon or Sausage Links
- Crispy Breakfast Potatoes
- French Toast
- Warm Maple Syrup
- Whipped Butter
- Fresh Seasonal Fruit

### Classic \$17 PER PERSON

- Scrambled Eggs
- Crisp Bacon & Sausage Links
- Crispy Hash Browns
- Biscuits & Gravy
- Fresh Seasonal Fruit with Dipping Sauce
- Assorted Jellies & Butter

#### CHOICE OF

- Assorted Pastries or Assorted Muffins & Baked Bread



# LUNCH BUFFETS

Add *A La Carte Beverage Service* to any lunch buffet.

Lunch Served as Dinner Buffet — \$4 PER PERSON

Add Two Chef's Choice Soups — \$4 PER PERSON

Add Assorted Desserts — \$4 PER PERSON

## Mexican Fiesta \$18 PER PERSON

- Choice of Fajita Chicken or Ground Beef
- Spanish Rice & Refried Beans
- Choice of Soft or Hard Shell Tortillas
- Lettuce & Diced Tomatoes
- Sour Cream, Grated Cheese & Guacamole
- Tortilla Chips & Chef's Pico de Gallo

## On The Go \$16 PER PERSON

- Chef's Choice Sandwich or Wrap
- Housemade Kettle Chips
- Fresh Fruit
- Cookie

### CHOICE OF

- Bottled Water or Soda

## BBQ Favorite \$22 PER PERSON

- Cherry Cola BBQ Glazed Ribs
- BBQ Pulled Pork with Buns
- Chef's Choice Vegetable
- Creamy Mashed Potatoes
- Creamy Coleslaw
- Cornbread & Whipped Butter

## Italian \$18 PER PERSON

- Chicken Alfredo or Spaghetti & Meat Sauce
- Cheese Manacotti & Roasted Tomato Sauce
- Garlic Breadsticks
- Assorted Housemade Cookies

### CHOICE OF SALAD

- Caesar Salad with Croutons or House Salad with Assorted Dressings

## Deli \$18 PER PERSON

- Build Your Own Sandwich Station with Assorted Sliced Meats & Cheeses
- Assorted Gourmet Breads
- Housemade Kettle Chips
- Lettuce, Tomatoes, Onions & Pickles
- Mayonnaise & Mustard

### CHOICE OF TWO SIDES

- Macaroni Salad, Potato Salad, Pasta Salad, Mixed Green Salad with Dressings, or Chef's Choice Soup Pairing

ASK US ABOUT  
**Customizing Your Lunch Buffet**



## BUILD YOUR OWN DINNER BUFFETS

Build your own dinner buffets include Chef's choice vegetable, dinner rolls, Chef's choice desserts and beverage.  
\$75 Carving Fee for live carving stations.

**One Entree** — \$26 PER PERSON + \$5 PER PERSON for Carved Prime Rib Choice of One Side & One Salad

**Two Entrees** — \$32 PER PERSON + \$5 PER PERSON for Carved Prime Rib Choice of Two Sides & One Salad

### Entrees

- Herb Baked Chicken with Garlic Cream Sauce
- Burgandy Beef Tips with Mushroom Buttons
- Herb-crusting Pork Loin with Demi Glace
- Baked Salmon Fillets with Caper Buerre Blanc
- Chicken Piccata with Lemon Caper Butter Sauce & Parmesan Cheese
- Three Cheese Tortellini with Smoked Ham, Spring Peas, & Garlic Cream Sauce
- Cedar Plank Smoke Roasted Salmon with Fresh Herb Olive Oil Rub served with Caper Dill Tartar Sauce & Lemon Wedges

### Sides

- Creamy Mashed Potatoes
- Wild Rice Pilaf
- Buttered Baby Red Potatoes
- Au Gratin Potatoes
- Smoked Gouda Mashed Potatoes
- Bowtie Pasta in Basil Pesto with Parmesan Cheese
- Roasted Broccoli Au Gratin

### Salads

- Caesar Salad with Croutons
- Mixed Greens with Assorted Dressings
- Pasta Salad
- Potato Salad

ASK US ABOUT  
**Customizing Your Dinner Buffet**



## GRAND GRAZING BOARD

Minimum order of 25 servings. \$25 per guest. Chef's selection of classic charcuterie favorites such as:

- **Meats:**

- Genoa Salami, Hard Salami, Cured Prosciutto

- **Garden:**

- Castelvetroano Olives, Berries, Apples, Grapes, Dried Craisins®, Dried Apricots, Candied Pecans, Cornichons, Baby Artichoke Hearts, Pickled Asparagus, Pickled Green Beans, Vegetable Giardiniera

- **Cheeses:**

- Danish Brie, Colby Jack Cheese, Dill Havarti, Herb Boursin, Cream Cheese, Smoked Gouda

- **Accompaniments:**

- Hummus, Fried Naan Bread, Olive Tapenade, Homemade Romesco, Gourmet Crackers, Breadsticks

## COLD HORS D'OEUVRES

Serves up to 30 guests.

- |   |              |  |              |
|---|--------------|--|--------------|
| • Fresh Fruit Tray with Dip               | <b>\$110</b> | • Variety of Deli Meats & Cheese Tray  | <b>\$175</b> |
| • Vegetable Crudit  with Dip              | <b>\$75</b>  | • Hand-dipped Chocolate Strawberries   | <b>\$175</b> |
| • Fresh Fruit & Vegetable Tray with Dips  | <b>\$120</b> | • Smoked Salmon Lox & Gourmet Crackers | <b>\$175</b> |
| • Assorted Cheese & Gourmet Crackers Tray | <b>\$125</b> | • Cocktail Shrimp with Cocktail Sauce  | <b>\$215</b> |

## HOT HORS D'OEUVRES

Serves up to 30 guests.

- |   |              |   |              |
|---|--------------|---|--------------|
| • Swedish or BBQ Meatballs                  | <b>\$95</b>  | • Mozzarella Sticks with Marinara & Ranch Sauce | <b>\$110</b> |
| • Breaded Jumbo Shrimp                      | <b>\$125</b> | • Jalape o Poppers                              | <b>\$110</b> |
| • Crab Stuffed Mushrooms                    | <b>\$125</b> | • Spinach Dip with Tortilla Chips               | <b>\$125</b> |
| • Chicken Wings — <i>BBQ, Hot, or Plain</i> | <b>\$125</b> |   |              |
| • Egg Rolls with Sweet & Sour               | <b>\$95</b>  |   |              |



## FAVORITE FINGER FOODS

Serves up to 30 guests.

- Chips & Salsa
- Trail Mix
- Peanuts

**\$65**

**\$75**

**\$75**

- Pretzels
- Housemade Kettle Chips & Dip
- Chex Mix

**\$50**

**\$55**

**\$60**

## A LA CARTE TREATS

- Mini Fresh Pastries
- Yogurt with Granola
- Whole Fresh Fruit
- Cinnamon Rolls

**\$25** PER DOZEN

**\$25** SERVES 10

**\$20** PER DOZEN

**\$25** PER DOZEN

- Assorted Fruit Turnovers
- Assorted Muffins
- Granola Bars
- Banana Bread

**\$35** PER DOZEN

**\$29** PER DOZEN

**\$25** PER DOZEN

**\$25** PER DOZEN

## BREAK REFRESHMENTS

### The Candy Stand \$14 PER PERSON

Assorted sweet treats such as Swedish Fish, Sour Patch Kids, M&Ms, Chocolate Covered Espresso Beans, Chocolate Covered Raisins, Dark Chocolate Pretzels, White Chocolate Pretzels and Gummy Worms, served with to-go goodie bags.

**Minimum 25 servings.**

### Raisins & Pretzels \$5 PER PERSON

Yogurt and Chocolate covered blend of sweet raisins and savory pretzels.

### Popcorn Stand \$4<sup>50</sup> PER PERSON

Freshly Popped Popcorn, Assorted Seasoning, Butter Topping.

### Sweet Treats \$4<sup>50</sup> PER PERSON

- Lemon bars - \$4<sup>50</sup> per person
- Raspberry bars - \$4<sup>50</sup> per person
- Brownies - \$4<sup>50</sup> per person
- Kodiak Chewy Granola Bars - \$4 each
- Fresh Baked Cookie Cookies - \$3<sup>50</sup> per person  
- Oatmeal Raisin, Sugar Cookie, Peanut Butter, Chocolate Chunk



# BAR SELECTIONS

Choice of hosted, cash, or self-service bar. Hosted and cash bar service requires a \$125 setup fee and \$400 minimum bar spend. \$25 per hour bartender fee with a two hour minimum applies. One bartender required for every 50 guests. All prices include tax.

## Cash Bar

Bar setup and service fees are paid by the host and drinks are paid by the individual guests

## Hosted Bar

Bar setup, service fees and beverages sold on consumption per drink are paid by the host.

## LIQUORS BY THE GLASS

- Well Brands \$6
- Call Brands \$9
- Premium Brands \$12
- Cordials \$11

## BOTTLED BEER

- Domestic Beer \$5
- Local Craft Beer & Imported Beer \$7

## WINE BY THE GLASS

- House Wine \$8
- Premium Wine \$14

# BANQUET GENERAL INFORMATION

## MENU SELECTIONS

Please consider menus as a starting point for your function. The staff at Tin Lizzie Gaming Resort takes pride in creating unique menus to make your special event memorable

- No food or beverage may be brought into or removed from Tin Lizzie Banquet Rooms.
- We are more than happy to accommodate any special dietary needs your attendees may have with seventy-two (72) hours/3 business days notice.
- Meal substitutions made within 72 hours of an event, without prior notice, may not be identical service and may result in a delay of service and an additional charge.

## FLOWERS, ENTERTAINMENT & TRANSPORTATION

We are happy to assist you in coordinating flowers, decorations, entertainment and transportation for your event.

## GUARANTEES

- Confirmation of the number of guests attending will be due seven (7) business days prior to the function.
- If attendance numbers increase or decrease, we reserve the right to change, with notification, to a room suitable for the attendance and type of event.
- Final billing is based upon the guaranteed count plus any additional charges incurred.
- If no guarantee is received at least 7 days in advance, we will prepare for the number of guests attending stated on your event order.
- If attendance should exceed the final number of guests guaranteed, the client will be responsible for the balance at the conclusion of the function.
- Tin Lizzie Gaming Resort will not be responsible for identical service to more than five (5) percent over the guaranteed count.
- There is a twenty (20) percent service charge and an applicable South Dakota sales tax on all food, beverage and service.

## LIABILITY

Tin Lizzie Gaming Resort does not assume any responsibility for personal property or equipment brought in and left in banquet areas. A security guard may be required for some events at the group's expense.

## PAYMENT SCHEDULE

Each function will require an advance deposit with the balance of all charges due seven (7) days prior to the event. Prior to the function date, our credit department must approve direct billing status for corporate accounts.

## PROGRAM CANCELLATION

If the entire program is cancelled within fourteen (14) days of contracted event, 50% of each of the contracted F&B minimum, room rental, service charge will be collected plus tax. If cancelled within seven (7) days, 100% confirmed F&B, room rental, service charge and tax will be charged.

